

Grease Control Equipment Inquiries

METRO WATER SERVICES

All establishments must ***complete*** and ***submit*** the accompanying form for review in order to receive a permit.

Instructions:

-Please complete the entire form and submit as per the instructions in item #25.

-If you are completing this form via a computer, you may use the "left click" button on your mouse to "check" the appropriate boxes.

-Questions #21 through #23: There are 5 classifications for food service establishments, each with **minimum** grease control equipment requirements.

-Class 1: Deli, mobile food vendors, defined by NAICS* 72213 & 722330 (minimum 20 gallon per minute/40 pound capacity grease trap)

-Class 2: Limited service restaurants/caterers, defined by NAICS 722211 & 722320 (minimum 500 gallon grease interceptor)

-Class 3: Full Service Restaurants, defined by NAICS 722110 (minimum 1000 gallon grease interceptor)

-Class 4: Buffet and Cafeteria facilities, defined by NAICS 72212 (minimum 1500 gallon grease interceptor)

-Class 5: Institutions, schools, hospitals, prisons, defined by NAICS 722310 (minimum 2000 gallon grease interceptor)

*NAICS: North American Industry Classification System

-Item #24 requires a copy of plumbing plans of the kitchen and food prep area **only**. Including additional unnecessary plans such as electrical, flood control, etc. will delay a response to your submittal.

-If you have any questions, please feel free to call 862-4590. Any of our Metro Water representatives will be happy to help you.

Metro Water Services implemented the Grease Management Program in part due to impending Federal Regulation (CMOM) and due to the excessive costs to the Department. These costs translate to inefficiencies, sewer overflows, damages to homes / businesses, and higher rates. The Department of Water Services has NOT changed existing regulation, only enforced what has been in the Metro Code of Laws Title 15.60. No Food Service Establishment is exempt from these laws.

Join us in making Nashville a healthier, cleaner place to live.

Thank you,
Metro Water Services
Environmental Compliance



Food Service Establishment - Grease Control Equipment Inquiry

1. PERMIT APPLICATION NUMBER: _____

2. New facility? Yes ☐ No ☐
3. Upgrade to an existing facility? Yes ☐ No ☐
4. If upgrade to an existing facility, is kitchen area and/or food preparation area affected? Yes ☐ No ☐

5. Name of Facility: _____

6. Address: _____

7. City: _____ State: TN 8. Zip Code: _____

9. Phone #: _____ Fax #: _____

Authorized Representative Information

10. Contact Name: (Mr) (Ms) 11. Title: _____

12. Phone #: _____ Email address: _____

FACILITY INFORMATION

13. Available Seating: _____ 14. # of Employees: _____ 15. Approximate # of meals served/day: _____

16. Days and Hours of Operation: _____

17. Describe type of foods that will be served: _____

18. KITCHEN FIXTURES

(mark all that apply and include number & if applicable the drain size for each one marked)

	#	drain size (inches- diameter)		#	drain size (inches- diameter)
<input type="checkbox"/> 3 Compartment Sink	_____	_____	<input type="checkbox"/> Floor sink	_____	_____
<input type="checkbox"/> 2 Compartment Sink	_____	_____	<input type="checkbox"/> Wok	_____	NA
<input type="checkbox"/> Hand Sink	_____	_____	<input type="checkbox"/> Fryer(s)	_____	NA
<input type="checkbox"/> Dishwasher	_____	_____	<input type="checkbox"/> Grill	_____	NA
<input type="checkbox"/> Mop Sink	_____	_____	<input type="checkbox"/> Stove/Oven	_____	NA
<input type="checkbox"/> Floor Drains	_____	_____	<input type="checkbox"/> Other: _____	_____	_____

19. Grease Recycle Bin/Container available?: Yes ☐ No ☐

20. Have reviewed Best Mgt. Practices(BMPs) for **F**ats, **O**ils and **G**rease control? Yes ☐ No ☐

Grease Control Equipment *Refer to Instruction Cover sheet "Questions 21 through 23", or website provided below

*See website for assistance: http://nashville.gov/water/environmental_compliance.htm (Section II. Grease Mgt.)

21. Type of Grease Control Equipment Proposed? ☐ Interceptor ☐ Undersink Trap ☐ Floor Trap

22. Attached copy of calculations for Grease Control Equipment Sizing? ☐ Enclosed

23. Size of proposed grease control equipment? ☐ Other(describe): _____

☐ 500 gallons ☐ 750 gallons ☐ 1000 gallons ☐ 1500 gallons ☐ 2000 gallons

☐ Two Interceptors in Series: Size of Each Tank _____ gallons

☐ 20gpm/40pound ☐ 25gpm/50pound ☐ 35gpm/70pound ☐ 50gpm/100pound

24. Attach copy of plumbing plans for kitchen area and food preparation area only.

25. SUBMITTAL OF FORM: Email to: **EnvironmentalCompliance@Nashville.gov** or,

Fax to: **615-862-4581**, ATTN: Environmental Compliance, FOG Program or,

Mail to: **Metro Water Services, 1360 County Hospital Road, Nashville, TN 37218**